



**ENDERUN  
EVENTS**

## OUR OUTSIDE CATERING SERVICES

*Personalize Your Plated Menus for formal occasions that allows guests to sit at ease & enjoy our beautifully plated dishes. One can choose the number of courses on the menu and pair complementary items for an awe-inspiring dining experience for you & your guests.*

Professional wait staff on your memorable day

Service covers five (05) hours of your event

Standard round & rectangular tables with choice of linens

High cocktail tables for the guests' waiting area

Formal style, basic floral arrangements on guest tables

Stage backdrop for couple's area

Tea light candles on guest tables

A bottle of Sparkling Wine for the couple's toast

Bar service throughout the event

Standard menu cards & table numbers

Menus come with House Blend Iced Tea, Coffee or Tea

*Vegetarian options are available upon client's request.  
Additional catering fees shall apply for out-of-town events.*



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## **COCKTAIL HOUR**

*Choose two at PhP 300++ per head*

*Choose three at PhP 530++ per head*

*Minimum of 50 pax*

*Entertain guests with our variety of passed around appetizers to add fun & more interaction on your special day.*

### **Cold Cocktail items**

Cajun-spiced scallops with avocado

Baked scallops on orange-carrot dip

Sugar-cured salmon and cream cheese roll with keta caviar

Steamed prawns with mango chili salsa

Marble potatoes with smoked salmon parfait and crème fraiche

Marinated kesong puti cheese with black olives and lemon

### **Canapes**

Mini Mushroom Crostini

Tomato and Mozzarella Bruschetta

Turmeric-seared Scallops on Fennel Orange Salad

Salami and Black Olives on Toasted Focaccia

Roast beef, sliced baguette, horseradish cream

Vine-ripened tomato, Mozzarella capresse, pesto, herb focaccia

### **Hot Hors d'Oeuvres**

Mushroom Crostinis

Grilled Cocktail Franks wrapped in Bacon

Individual Salmon and Spinach Quiche

Pork sisig tartlets

Grilled Cocktail Franks wrapped in Bacon

Fried potato wedges, semi-dried tomato, mayonnaise dip

### **Asian Cocktail Items**

Assorted Maki Rolls with Wasabi and Soy Sauce

Crystal Spring Rolls with Vietnamese Sweet Chili Sauce

Pan-fried Gyoza Dumplings

Chicken Satay with Peanut Sauce

Teppan-fried Beef and Spring Onion Rolls with Soy Ginger Dipping Sauce

*Rates are subject to 12% VAT and 10% gratuity.*

*Prices are subject to changes.*

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## **PLATED MENU 01**

*Minimum of 150 pax*

*Three-course menu at PhP 1,200++ per person*

*Four-course menu at PhP 1,300++ per person*

*Bread & butter service*

### **SALADS & APPETIZERS**

Heart of romaine with marinated salmon, Caesar dressing  
Grilled seafood salad on gazpacho coulis  
Poached salmon, warm potato salad, herb olive dressing  
Salad of crisp vegetables, parmesan crumble, pesto dressing

### **SOUPS**

Cream of pumpkin with coconut swirl  
Creamy mussel bisque, basil cream  
Mushroom consommé, spring onion pesto, vegetable julienne

### **MAINS**

Cajun Spiced Roulade of chicken, mushroom ragout, creamy polenta  
Seared chicken breast on crisp potato pancake, mushroom cream sauce  
Grilled snapper fillet, fennel and tomato ragout, clam nage  
Confit of pork loin, green beans, apple calvados sauce

### **DESSERTS**

Yoghurt mousse, tropical fruit salsa, black sesame tuile  
Layered mud pie, coffee ice cream  
Calamansi tart, mixed berry coulis

House blend iced tea  
Coffee or tea

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## **PLATED MENU 02**

*Minimum of 150 pax*

*Three-course menu at PhP 1,450++ per person*

*Four-course menu at PhP 1,650++ per person*

*Five-course menu at PhP 1,850++ per person*

*Bread & butter service*

### **SALADS & APPETIZERS**

Mesclun salad, parmesan crumble, balsamic dressing

Seared tuna on ratatouille salad, basil coulis

Jamon serrano, green asparagus salad, herb dressing

Cognac and coconut flavored prawn cocktail, pomelo Marmalade

### **SOUPS**

Seafood minestrone with garlic crostini

Forest mushroom, sesame grisini

French onion soup with gruyere crouton

### **WARM APPETIZERS**

Pan seared duck breast, creamy polenta, cherry glaze

Steamed mahi mahi, kailan leaves, ponzu Sauce

Baked scallop with mango, tomato chutney

### **Sherbet**

### **MAINS**

Sous vide pork loin, roast sweet potatoes, spinach cream sauce

Dark beer braised beef, mashed potatoes, roasted root vegetables

Slow-cooked beef top blade with roasted potato wedges, shallot Barolo sauce

Steamed salmon center cut, seasonal vegetables, green asparagus, crustacean butter sauce

### **DESSERTS**

Baked pear tart, frangelico sabayon

Dark & white chocolate timbale, bourbon cream, raspberry puree

*Dessert Duo: White & dark chocolate mousse*

Cheesecake with forest berry confit

House blend iced tea

Coffee or tea

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## **PLATED MENU 03**

*Minimum of 150 pax*

*Three-course menu at PhP 1,950++ per person*

*Four-course menu at PhP 2,150++ per person*

*Five-course menu at PhP 2,350++ per person*

*Bread & butter service*

### **APPETIZERS**

Steamed tiger prawns, avocado mousseline, dried fig-lemon chutney, roasted capsicum pesto

Foie Gras terrine "Au Torchon", green bean & arugula salad, truffle dressing

Tomato and crab terrine, basil coulis, tomato anchovy dressing

### **SOUPS**

Cream of asparagus, seared scallops, tomato oil

Cognac flavored lobster bisque, saffron foam

Classic pumpkin soup with toasted almonds

Seafood chowder, herb croutons

### **WARM APPETIZERS**

Baked scallop with mango, tomato chutney

Fillet of Lapu Lapu, merlot Risotto, crisp fried pumpkin flower

Warm tomato tart with seared scallops, arugula, herb dressing

### **Sherbet**

### **MAINS**

Grilled Beef Medallion and King Prawn, Saffron Gnocchi,

Dill Mousseline, Natural Jus

Baked Lamb Loin in Brioche Crust, Spinach and Eggplant Stuffing,

Roasted Garlic, Thyme Jus

Baked fillet of lapu lapu, green asparagus, saffron gnocchi, crustacean sauce

### **DESSERTS**

Vanilla macaroon, praline mousse, coffee cream

Salad of citrus fruits, with quark and dark chocolate chip semifreddo

*Dessert trio:* Green tea opera cake, coffee éclair, strawberry cheesecake

House blend iced tea

Coffee or tea

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## CREATIVE ADD-ON STATIONS

From traditional carving stations to flavorful charcuterie selection, savor the variety of stations that will add fun & interaction to your special day.

### CARVING STATION

*Each carving comes with our bread selection, condiments & sauces  
Minimum of 50 persons*

US Angus Beef Rib Eye <i>1pc approx. 7 Kg (50 persons)</i>	PhP 350++ <i>per head</i>
Choice US Beef Strip Loin <i>1pc approx. 5 Kg or for 45 persons</i>	PhP 290++ <i>per head</i>
Crisp Kurobuta Pork Belly <i>1pc approx. 800g or 10 persons</i>	PhP 140++ <i>per head</i>
US Turkey <i>1 pc approx. 5.5 Kg or for 35 persons</i>	PhP 130++ <i>per head</i>
Herb-marinated Chicken <i>1 pc approx. 1 Kg or for 8 persons</i>	PhP 75 ++ <i>per head</i>

### CHEESE & CHARCUTERIE STATION

*Plus PhP 450 ++ per head*

*Choose four (4) cheeses & assorted cured meats*

*Served alongside Melba Toasts, Bread Sticks, two (2) kinds of Dips, Grapes & Walnuts*

*Soft Cheese Options:      Hard Cheese Options:*

Brie	Gouda
Emmental	Manchego
Camembert	Cheddar
Mozzarella	Davao Blue
Parmesan	

*Cold Cuts Options:*

Black Forest Ham	Prosciutto
Farmers Ham	Parma Ham
Turkey Ham	Jamon Serrano
Salami	Chorizo
Bier Wurst	Lyoner



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### **SUSHI & SASHIMI**

*Plus PhP 280 ++ per head*

*Choose five (5) Sushi or Maki and two (2) Sashimi items*

#### *Sushi and Maki*

Crabstick, Salmon, Japanese Omelet, Tuna, Squid, Futomaki, California Roll

#### *Sashimi*

Salmon, Tuna, Shrimp, Japanese Omelet, Squid, Kani

### **PASTA STATION**

*Plus PhP 180++ per person*

*Assorted Pastas tossed with your choice of three (03) sauces:*

Marinara: Seafood in Tomato Sauce

Bolognese: Meat and Tomato Sauce

Alfredo: Parmesan and White Wine Cream Sauce

Carbonara: Bacon and Mushroom in Egg and Parmesan Cream Sauce

Pesto: Garlic, Basil and Pine nuts blended with olive oil

Alio Olio : Garlic and Olive Oil

### **CONGEE STATION**

*Plus PhP 130++ per head*

*Plain congee with choice of four main ingredients and four garnishes*

#### *Main ingredients:*

Soy Chicken, Fish Fillet, Prawns, Crabmeat, Shredded Chicken, Squid, Salmon  
Belly

#### *Garnishes:*

Shiitake Mushroom, Salted Egg, Century Egg, Shredded Lettuce  
Served with Spring Onions, Deep-fried Rice Sticks and Shredded Ginger

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